

LUNCH

We serve these dishes between 12 and 4 pm, in addition to our à la carte menu

HOLTKAMP CROQUETTES • 12.50

with brioche bread, cabbage, cornichons and vadouvan mayonnaise

VEGETARIAN CROQUETTES • 12.50

with brioche bread, cabbage, cornichons and vadouvan mayonnaise

Also available as vegan

CLUB SANDWICH • 14.00

3 slices of brioche bread with smoked chicken breast, fried bacon, boiled egg, white- and red chicory, grape mustard mayonnaise and cheddar-jalapeño chips

CROQUE MONSIEUR • 10.00

with farmer's ham and bechamel

CROQUE MADAME • 10.50

with farmer's ham, bechamel and a fried egg

SOUPS

All soups are served with bread and salted butter

LENTIL SOUP • 9.00

with goat cheese from the Molkerei, harissa oil and parsley

CAULIFLOWER SOUP • 8.00

with beurre noisette, capers and romanesco

EGGS

FRIED EGGS • 10.75

with roasted vegetables, eggplant compote, piment d'espette, sesame seeds and grilled bread

EGGS BENEDICT • 14.50

served on a brioche with Turfrikke skinke, spinach, chives and hollandaise

EGGS FLORENTINE • 14.50

served on a brioche with smoked salmon, spinach, chives and hollandaise

POSTMAN LUNCH • 15.50

Cauliflower soup, brioche bread with a Holtkamp croquette and sourdough bread with a fried egg and Turfrikke skinke

Also vegetarian possible, with lentil soup, a vegetarian croquette and a fried egg with cheese

SALADS

All salads are served with bread and butter

FREGOLA SALAD • 17.50

with artichoke, pine nuts, Parmigiano Reggiano, mesclun and a roasted lemon dressing

Fregola is a toasted, breadcrumb-like pasta from the island of Sardinia. Fregare means 'to rub' and this fregola paste is made by rubbing coarsely ground wheat with water to create crumbs. The fregola is dried and then roasted in the oven. This creates a rich, earthy taste.

CAESAR SALAD • 16.50

with poached egg, Hollandaise, Parmesan Reggiano, bacon, garlic croutons and Caesar dressing

GRILLED FLANK STEAK • large 17.50

with chicory, roasted pecan nuts and vadouvan mayonnaise

ALZASSER FLAMMKUCHEN

Flammkuchen is originally a dish from Alsace. To test whether the wood-fired oven was hot enough, a thin slice of bread dough was placed on the bottom of the oven. If the dough darkened too quick, the oven was too hot to bake large loaves of bread, but ideal for preparing flammkuchen.

CLASSIC • 8.50

with smoked bacon and leek

ROASTED PEPPERS • 9.50

with Parmesan cheese, capers, pine nuts and lettuce

SMOKED SALMON • 9.50

with smoked beet, apple, mustard and lettuce

APPLE • 8.50

with raisins and cinnamon sugar

In addition to these lunch dishes, we also serve all our dishes from the à la carte menu during lunch.

LEKKER ITE!